

Meng Gui

List of Publications by Year in descending order

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9
papers

232
citations

1307594
7
h-index

1588992
8
g-index

9
all docs

9
docs citations

9
times ranked

353
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive peptides identified from enzymatic hydrolysates of sturgeon skin. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1948-1957.	3.5	13
2	Stability of Ceylon spinach (<i>Basella alba</i> L.) seed protein extract and its effect on the microbiological, chemical and sensory quality of sturgeon fillets stored at 4 °C. <i>International Journal of Food Properties</i> , 2022, 25, 1432-1445.	3.0	0
3	Effect of AHL-lactonase and nisin on microbiological, chemical and sensory quality of vacuum packaged sturgeon storage at 4 °C. <i>International Journal of Food Properties</i> , 2021, 24, 222-232.	3.0	5
4	Detection of New Quorum Sensing N-Acyl Homoserine Lactones From <i>Aeromonas veronii</i> . <i>Frontiers in Microbiology</i> , 2018, 9, 1712.	3.5	24
5	Effects of quorum quenching by AHL lactonase on AHLs, protease, motility and proteome patterns in <i>Aeromonas veronii</i> LP-11. <i>International Journal of Food Microbiology</i> , 2017, 252, 61-68.	4.7	28
6	Chemical characteristics and antithrombotic effect of chondroitin sulfates from sturgeon skull and sturgeon backbone. <i>Carbohydrate Polymers</i> , 2015, 123, 454-460.	10.2	42
7	Rheological, emulsifying and thermostability properties of two exopolysaccharides produced by <i>Bacillus amyloliquefaciens</i> LPL061. <i>Carbohydrate Polymers</i> , 2015, 115, 230-237.	10.2	64
8	Biogenic amines formation, nucleotide degradation and TVB-N accumulation of vacuum-packed minced sturgeon (<i>Acipenser schrenckii</i>) stored at 4 °C and their relation to microbiological attributes. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2057-2063.	3.5	40
9	Paraplantaricin L-ZB1, a Novel Bacteriocin and Its Application as a Biopreservative Agent on Quality and Shelf Life of Rainbow Trout Fillets Stored at 4 °C. <i>Applied Biochemistry and Biotechnology</i> , 2014, 174, 2295-2306.	2.9	16